



DE STEFANI

Bailo Amarone della Valpolicella

REGION/ ORIGIN	Veneto Amarone della Valpolicella DOCG	WINEMAKER	Alessandro De Stefani
VINTAGE	2016	WINERY ESTABLISHED	1866
VARIETALS	40% Corvinone, 30% Corvina, 15% Croatina, 15% Rondinella	VINEYARD(S)	Hillside fruit (not DS estate)
ALCOHOL	15%	AGE OF VINEYARD(S)	15-20 years old
FERMENTATION	Concrete Indigenous yeasts	SOIL TYPE	Limestone & chalk
AGING	24 months	VINEYARD(S)' ELEVATION	300 meters
BARREL TYPE YEARS IN USE	225L French oak 1 st use	FARMING METHODS	Organic (not certified)
FILTER/FINING	None	HARVEST TIME	End of September/ 1 st of October
TOTAL SULFUR/ RS	80 mg/l 1 g/l	PRODUCTION	4,000 bottles

For four generations, the De Stefani family has had a passion for grape growing and the art of producing wines with a rare & beautiful personality

The family of *De Stefani* dates back to the later half of the 1800's, having created wines of the utmost quality since the beginning, and continuing today under the experience of the family's 4th generation winemaker, Alessandro. The family began in Refrontolo, a small hilly village in between the two famous Prosecco towns of Conegliano and Valdobbiadene, and more recently has accrued two other vineyards to combine for 40 hectares of total estate. With a complete dedication to as natural production as possible, the estate is organically farmed, they only rely on naturally occurring yeasts as well as never adding sulfur during vinification (since 2009), all while focusing on many varietals that they have found to create incredible results in their unique terrain. In 2016, Alessandro started collaboration with an old school mate that owns some gorgeous parcels of hilly land in the Valpolicella area, and they began the Bailo brand from these limestone-rich soils.

Bailo is not only a Venetian word that represents the ambassadors of the Republic of Venice – but it is also the maiden name of Marisa, Alessandro's mother

The 2016 *Bailo Amarone della Valpolicella* is made from the traditional grapes of the area: Corvina, Corvinone, Rondinella, and Croatina. At the very end of September, the best grapes were selected for this wine and began a 2 to 3 month drying process on straw mats in order to concentrate the natural sugars and complexities. Then, with all the grapes together, a natural co-fermentation took place in concrete vats before pressing and the remaining grape skins were used for the younger sibling wine to 're-pass' through – creating the Ripasso. The Amarone wine went directly to new French barrique for a 24-month rest before it saw a small (and first) dose of sulfites, and was bottled, then laid to rest for several more years until its drinking window began. The finished wine is still only a baby in its life of aging, but once opened for an hour or so (decanting is recommended), rich and brooding aromas of black cherry, ripe plum, cedar box, tobacco, and wet forest earth begin to emerge. The palate is deep and complex, with each layer slowly unfolding like a pitch-black rose, full of floral black fruit, intense spice and earth, and clean fresh wood.